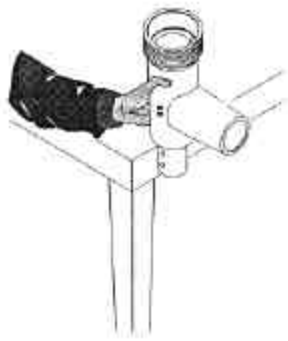


 **Varimixer**<sup>™</sup>



Meat Grinder Models 306 / 306N  
86 MM



Place the housing on the edge of a table, the opening upwards, when the meat mincer is to be assembled.



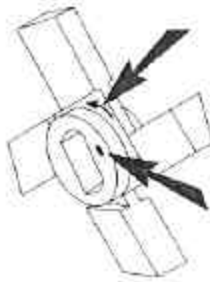
Ensure that the rubber ring is placed correctly in the housing. Do not use the meat mincer, if the rubber ring is missing.



The shaft of the feed screw should be lubricated with grease before the feed screw is inserted into the housing. Use e.g. paraffin oil or castor oil, never salad oil.



The knife set is to be mounted in the following order: Precutter, knife, and disc.



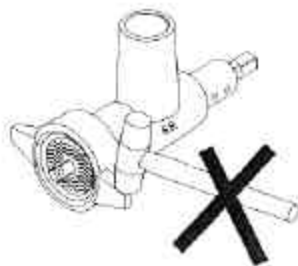
The knife is marked with an **> 0 <** or an **arrow** showing the direction of rotation. This marking faces forwards, when the knife is correctly mounted.



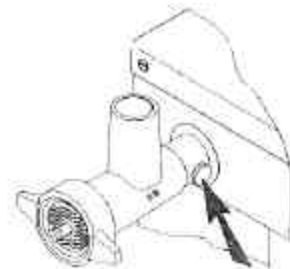
The thread of the housing should be lubricated with grease before the distance ring and the ring are mounted. Use e.g. paraffin oil or castor oil, never salad oil.



If a sausage tube is used, this should be mounted between the distance ring and the ring.



The ring should only be screwed slightly on by hand. **Never use a tool to tighten the ring, and never use a hammer.**



When the meat mincer has been assembled, it is mounted in the attachment engagement hub of the mixer. The meat mincer must be pressed into the attachment engagement hub before the thumb screw is tightened.



- For safety reasons **always** use the plunger when working with the meat mincer.
- The receiving tray (extra equipment) must be placed on the housing before the meat mincer is mounted on the mixer.
- When the meat mincer is in use, the mixer should run at lowest speed.

- Bones and frozen meat **must not** be put into the meat mincer.
- The meat mincer **must not** be used for making breadcrumbs or the like.
- Regarding cleaning and maintenance, see back page.

## CLEANING:

After use the meat mincer is disassembled and cleaned. Washing should be done with a soft brush and pure water. Synthetic detergents should be used with care, as they destroy the lubricants of the bearings.

Do not use dishwasher for cleaning of the meat mincer, as the detergent can attack the aluminum parts of the meat mincer and destroy the lubricants of the bearings.

When the meat mincer is dry after washing, the shaft ends of the feed screw as well as the knife set should be rubbed with grease to avoid formation of rust. Use e.g. paraffin oil or castor oil, never salad oil.

If the meat mincer is washed in hot water, the parts should be cooled before the meat mincer is assembled.

The attachment engagement hub of the mixer should also be cleaned after use of the meat mincer. It is important that the hole for meat juice is cleaned.



If the feed screw is stuck, when the meat mincer is to be disassembled, it can be pulled out by inserting a hook or a similar tool in the hole of the feed screw shaft.

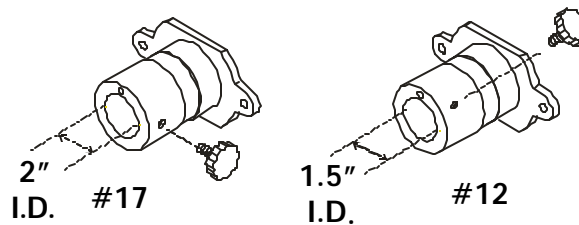




## 86 MM Meat Grinder

FIG NO.	DESCRIPTION	PART NUMBER
1.	Housing #17	6R001M
1A.	Housing #12	6R001
2.	Key	STA 2082
4.	Bushing	6R388
5.	Worm with Pin #17	6R003M
5A	Worm with Pin #12	6R003
6.	O-Ring	6R340
7.	Precutter	308
8.	Knife	306/KNIFE
9.	Disc 1/16"	306/2
9A.	Disc 1/8"	306/3
9B.	Disc 3/16"	306/5
9C.	Disc 1/4"	306/8
10.	Tightening Ring	6R345
11.	Cap	6R002
12.	Meat Tray	6R250
13.	Stomper	6R351
14.	Tray (Optional)	330

### IDENTIFYING A #17 HUB VERSUS A #12 HUB



**THIS AFFECTS ITEM NUMBERS:**  
 1, 1A, 5 and 5A  
**PLEASE DETERMINE HUB SIZE BEFORE ORDERING PARTS**